WMF COFFEE MACHINES

Operating Instructions

WMF BISTRO ***easy***
Series
8300

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Congratulations on the purchase of your WMF COFFEE MACHINE.

Its advanced technology, long service life, economy and above all, the quality of the coffee will delight you.

No-one likes reading operating instructions. Please do so anyway!

You will get more pleasure from your WMF COFFEE MACHINE afterwards and will find it was worth it after all!

In your own interest, please follow all safety and cautionary instructions. This will help to avoid accidents and technical malfunctions.

Never entrust the machine to anyone who is not familiar with the operating instructions.

Keep these operating instructions near the machine. This will allow your operating personnel easy access to information at any time, and will enable them to take the appropriate action should any technical malfunctions occur.

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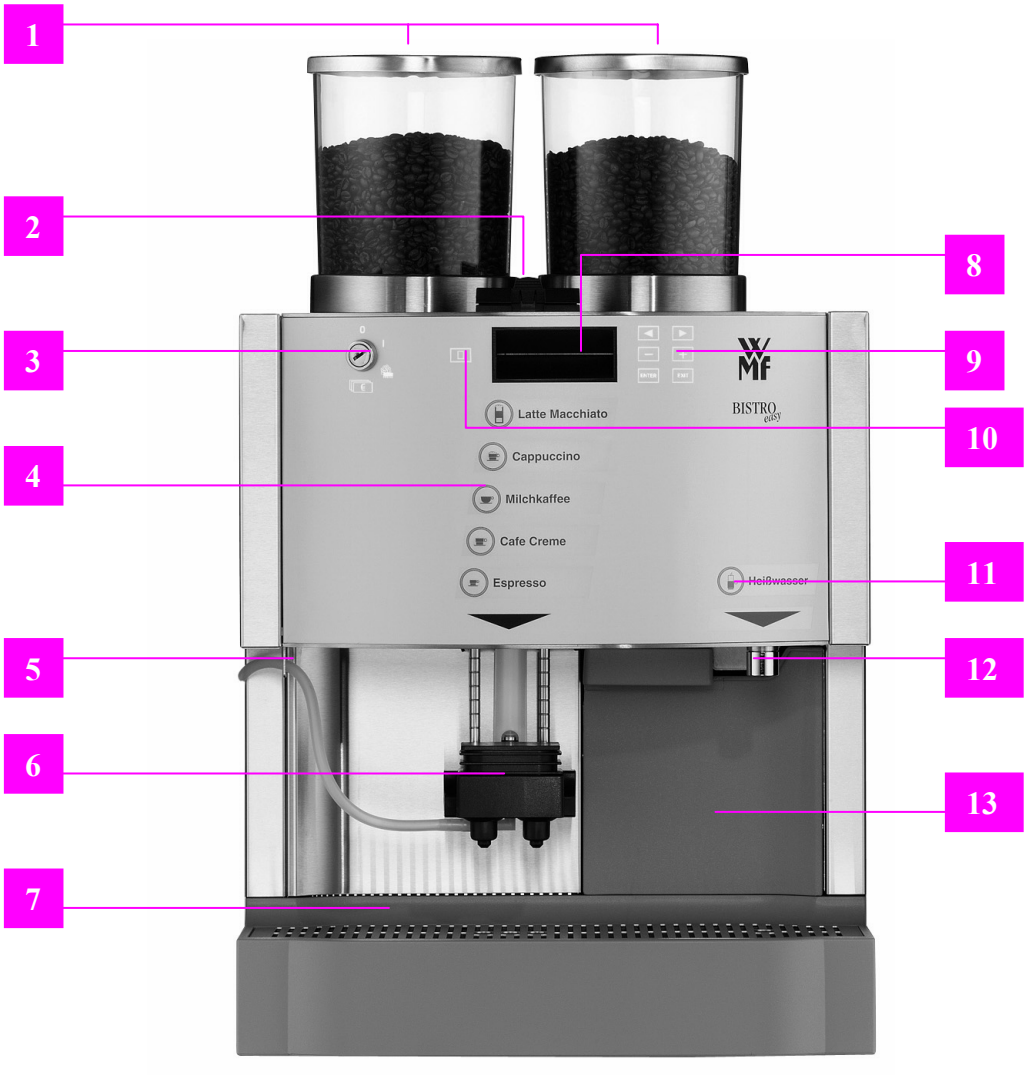


O Off

I On

Cleaning

Accounting/programming

1 Machine features and components

1 Coffee beans hopper

2 Manual input/cleaning duct

3 Key switch

4 Beverage keys

5 Hose device

6 Combination spout

7 Drip tray, removable

8 Display

9 Setting keys

10 Milk frother key

11 Hot water key

12 Hot water spout

13 Grouts container

The following numbers only appear on illustrations in the text:

14 Coin slot

15 Coin return chute

16 Coin return button

17 Control indicator “ON”

18 On/Off switch (inside coin box)

19 Lockable coin box

2 General description

The **WMF Bistro *easy*** coffee machine is a fully automatic single-cup machine for making Espresso, Café Crème, Cappuccino, White Coffee and Latte Macchiato. Hot water dispensing is also possible.

Both coffee beans and ground coffee can be used, coffee beans via the grinders and ground coffee via the manual input.

All the coffee and milk drinks are dispensed via a specially designed combination spout, which also enables perfect milk froth and hot milk to be prepared.

Each portion is freshly brewed at the touch of a button to guarantee high quality for your beverages.

Take it *easy*!

3 Warnings

Maximum machine safety is an integral WMF product characteristic to which we pay particular attention.

In spite of all our safety precautions however, every machine is potentially hazardous if not operated properly.

This is why – for your own safety – we have summarised the warnings below and highlighted them in grey throughout the instruction manual.

Please also follow the "**Safety Instructions"** on page 48.

For your own safety, please observe the following instructions at all times:	▪ Connection of the machine to site services and starting up for the first time must only be carried out by WMF customer service technicians.
	▪ All maintenance and repair work **must only be carried out by WMF customer services, using original parts.**
	▪ **In no circumstances should** the safety devices fitted **be tampered with**.
	▪ **Caution! Scalding hazard!** In the dispensing area for coffee 6 and hot water 12 there is a **scalding hazard**. Take care when the spout is raised: always make sure a cup is in position before dispensing any beverage.
	▪ **Caution! Health hazard!** **Follow the instructions on the pack** when using the cleaning product. The cleaner is corrosive. Cleaning fluid flows out of the combination spout 6 while cleaning is in progress. For machines with no drain connection, a container (capacity at least 1.4 litres) must be put in place to collect the cleaning fluid safely.
	▪ **Caution! Scalding hazard!** Never reach under the spouts while cleaning is in progress.
	▪ **Caution! Injury hazard!** When the machine is on, never put your hand into the coffee beans hopper or brewer dispensing area.

4 Safety instructions

General notes

1. At the end of the working day always ensure that the shut-off device on the water pipe supplying the machine is closed and the main power switch to which the machine is connected is switched off and/or the plug is removed from the socket.

2. The component-tested safety devices fitted prevent inadmissible pressure and temperature rise in the boiler. If the safety valve is activated, the machine should be switched off immediately at the customer's main switch. Switch off the machine if a boiler malfunction occurs. Contact the WMF customer service department and do not switch the machine on again until the fault has been remedied.

3. This machine is not for use out of doors. In case of freezing the machine should be drained beforehand to prevent frost damage.

3. Never spray the machine with a hose. Steam cleaners, steam-jet cleaners and similar equipment must not be used to clean the machine. Clean the surface by wiping with a damp cloth, or use products from our WMF care range.

4. The unit must stand safe at a ground level, on a horizontal and stable base.

Machine shutdown – holidays

1. If the machine is to be shut down for an extended period, a general clean should be carried out beforehand and the grouts container must be emptied. If there is any risk of freezing, the machine should be drained beforehand to prevent frost damage. In such cases, call in the WMF customer service personnel in good time.

2. After several weeks of shutdown for holidays, we recommend that the fully automatic cleaning program be run at least twice before the machine is started up again.

Hot water boiler data - *see rating plate*

The hot water boiler complies with the Pressure Equipment Directive 97/23/EC - Category 1, Module A.

The hot water boiler is subject to neither notification nor licensing. Each hot water boiler is subjected to hydrostatic tests before delivery to the customer.

The owner / operator of such plants must ensure that the safety facilities are carefully serviced and inspected.

The machine / unit complies with all the relevant regulations.

The owner / operator must ensure that the electrical equipment and systems are in safe working order.

This device is subject of the directive on waste electrical and electronic equipment (WEEE/EU directive) and may not be disposed of as domestic waste.

Preventive measures to avoid consequential machine damage

- Any technical devices, particularly large fully automatic machines, are a potential source of danger when operated without supervision.
- We therefore recommend that the operator takes appropriate action to prevent damage, for instance installing a suitable water detector in the site water supply line.
- If the local water has a carbonate hardness of more than 5° (German hardness), a WMF water filter **must** be installed in the supply line to the machine.
- Maintenance intervals depend on how heavily the machine is used and on local water conditions, and should be fixed by agreement with your service engineer. Even in the case of light use, maintenance should be carried out at least once a year and the water filter, if fitted, should be replaced.

5 Technical data

Rated power *	**3.3 kW**
Hourly output **	
Espresso	200 cups
Café Crème	140 cups
Hot water output, total	18 l/h
Coffee beans hoppers	each 1.1 kg
Electricity supply *	1/N/PE ~ 50 Hz/230 V
External dimensions	
Width	450 mm
Height with coffee beans hopper	724 mm
Depth	550 mm
Empty weight	approx. 61 kg
Continuous sound pressure level (Lpa)***	< 70 dB (A)

Subject to technical change without notice.

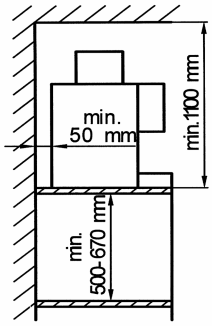
* See rating plate for special versions. The figures quoted refer to the basic version.

** The hourly outputs indicated are GUIDELINES and depend, among other things, on the quantity of ground coffee, type of coffee, fineness, brewing temperature, brewing aperture size, brewing pressure, water hardness and general condition of the machine (e.g. limescale, connections, power, water, sequence, wear, etc.)

*** The A-weighted mean sound pressure level Lpa (slow) and Lpa (impulse) at the operator's workplace is below 70 dB(A) in every operating mode.

6 Conditions for Installation and Operation

The machine operator must arrange for the site preparatory work. This should be carried out by approved contractors in accordance with general and local regulations. WMF customer service technicians are only permitted to connect up the machine to the prepared connections. They are not authorised to carry out plumbing or wiring work on site and will not be responsible for such work!

Rated power	**3.3 kW**
Connecting cable, site supply*	3 x 1.5^2
Fuse, site supply	1 x 16 A
Mains voltage tolerance	230 V + 6 % - 10 % Power cut < 50 ms does not affect machine operation
Water supply line	TW 15 (min. DN 6 or 1/4") with main shutoff valve and dirt filter installed by customer, 0,2 MPa flow pressure at 2 l/min, max. 0,6 MPa
Water quality	**If the local water has a carbonate hardness over 5° a WMF water filter must be fitted in the supply line.**
Water drain line	Hose, DN 19, minimum gradient 2 cm/m
Ambient temperature	+ 5°C to + 35°C (drain water system in case of frost)
Max. humidity	**80 % rel. humidity without dewing. Do not spray machine with water. Do not use machine out of doors!**
Installation clearance 	For operating, service and safety reasons the machine should be installed with clearance of not less than 50 mm from the back and sides from the building or non-WMF components. A clear height of 1100 mm from the top of the supporting surface should be ensured. The height of the supporting surface from the floor surface should be not less than 700 mm and not more than 900 mm. If the machine connections are to be routed down through the counter, remember to also allow space for the connections. These may restrict the available space below the machine.
Water filter installation dimensions W x H x D	Standard: 250 x 500 x 400 mm Jumbo: 290 x 670 x 420 mm

* The on-site electrical system must comply with IEC 364. An e.l.c.b. switch with 30 mA rated fault current to EN 61008 should be installed upstream of the unit for increased safety. An earthed socket outlet must be installed near the unit for one-phase connection. A 5-pole CEE/CEKON socket outlet to EN 60309 must be installed for three-phase connection. If the mains power cable of this unit is damaged, it must be replaced by our customer service engineer or a similarly qualified person. If the machine is permanently connected on site, a disconnecting device (master switch) to EN 60947 acting on all poles and with a contact gap of at least 3 mm must be installed upstream. The disconnecting device is also recommended for flexible connection. The mains power cable must not be allowed to come into contact with hot parts of the machine. Master switch and socket outlet are part of the on-site installation. The machine must not be installed with permanent on-site connection when mounted on a trolley.

7 Operation

7.1 Starting the machine

Before the machine is started up, the **main shutoff valve** in the fresh water supply line must be opened and the **main electrical switch** supplying the machine must be turned on.

Turn the key switch 3 to position "**I**" (On).

The machine is now switched on and will heat up to operating temperature (about 12 minutes).

During the heating-up phase the display alternately shows the following:

LOCKED	11:21
	20.04. ^

--Warm up--

When the machine has warmed up, the display shows the following message:

READY	11:21
Pre-sel 01	20.04.

"READY":	The machine is ready for use.
"11:21":	Current time.
"20.04":	Current date.
"Pre-sel 01":	Only one brew is carried out for each key press. See page 56, **7.5.4 Quantity selection**.

7.2 Filling the coffee beans hopper

To fill the coffee beans hopper 1 remove the hopper lid and fill the hopper with coffee beans. Then replace the lid to close the hopper. Each coffee beans hopper has a capacity of approx. 1.1 kg.

It is important to refill the coffee beans hopper 1 before it is completely empty, to ensure correct operation of the coffee machine.

Special version ('empty' message):
A display 8 requests you to refill the coffee beans hopper 1.

Refill
coffee beans left!

Coffee dispensing is disabled when the coffee beans hopper 1 is empty.

Refill
coffee beans right!

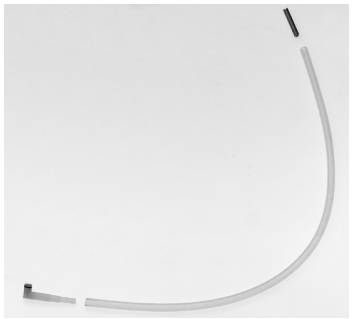
Simply refill the hopper with coffee beans and the message will disappear.

7.3 Preparing to dispense milk

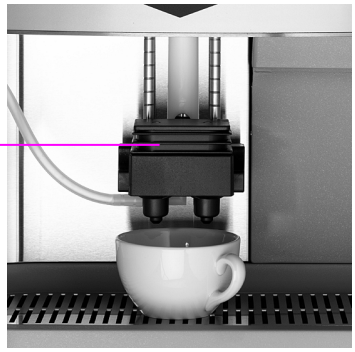
In order to dispense coffee beverages with milk from the machine, the milk container (e.g. the Tetra Pak as shown here) has to be connected to the combination spout 6 of the machine by the milk intake hose.

If this is not the case, proceed as follows:

The milk intake hose has a plastic connector on one end (bottom left in the picture) and a metal nozzle on the other end (top right in the picture).



Insert the connector of the milk intake hose into the connection provided on the underside of the combination spout 6. Then push the milk intake hose into the guide on the underside of the combination spout 6, to fasten the milk intake hose to the combination spout 6.



Now pass the metal nozzle of the milk intake hose through the hose device 5 and insert the metal nozzle of the milk intake hose into the milk container.

Always make sure the milk containers are topped up or replaced in good time, to ensure correct operation of the coffee machine.

7.4 Adjusting the height of the combination spout

You can adjust the height of the combination spout 6 depending on the size of the coffee cups you use.

Grasp the combination spout and slide it upwards or downwards as required.

Caution!
Scalding hazard!
in the area of the combination spout 6

7.5 Preparing coffee

Depending on the machine version chosen, you have a choice of 1-5 beverage keys 4 one hot water key 11 and one milk frother key 10.

Each key is individually programmable.

WMF customer service will set up the machine according to your requirements.

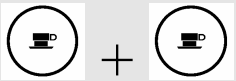
Please note: It is not possible to dispense coffee *and* hot water at the same time.

The two-cup function enables 2 cups of a coffee beverage to be prepared at the same time.

To operate, press the desired beverage key twice quickly in succession.

Example: Espresso

1 cup of Espresso



2 cups of Espresso are prepared at the same time

7.5.1 Coffee beverages (Espresso, Café Crème etc.)

Caution!
Scalding hazard in the dispensing area of the combination spout 6.

If the coffee beans hoppers have been filled (see 7.2 Filling the coffee beans hopper on page 51) and the machine is ready for use, coffee beverages can be dispensed by pressing one of the beverage keys 4.

Example: brewing 2 cups of Café Crème:

1. Place two cups beneath the combination spout 6. You may need to adjust the height of the combination spout, depending on the size of cup used (see 7.4 Adjusting the height of the combination spout on page 53).

2. Then press the beverage key labelled Café Crème twice quickly in succession.

   The following display appears while brewing is taking place:

3. At the end of the brewing process, the freshly prepared coffee beverage is ready. The used coffee grouts are collected in the built-in coffee grouts container 13.

7.5.2 Coffee beverages with added milk (White Coffee, Cappuccino, Latte Macchiato, etc.)

Caution!
Scalding hazard in the dispensing area of the combination spout 6

If the coffee beans hoppers have been filled (see 7.2 Filling the coffee beans hopper on page 51) and milk dispensing is set up (see 7.3 Preparing to dispense milk on page 52), coffee beverages can be dispensed by pressing one of the beverage keys 4.

Example: preparing 2 cups of Cappuccino:

1. Place two Cappuccino cups beneath the combination spout 6. You may need to adjust the height of the combination spout, depending on the size of cups used (see 7.4 Adjusting the height of the combination spout on page 53).

2. Then press the beverage key labelled Cappuccino twice quickly in succession.

   The following display appears while brewing is taking place:

3. At the end of the brewing process, the freshly prepared coffee beverage is ready. The used coffee grouts are collected in the built-in coffee grouts container 13 .

   If you wish to add extra milk froth on top of the Cappuccino, the milk frother key 10 is provided for this purpose.

Important!
The milk should be used within **12 hours;** otherwise it should be replaced.
Please see the cleaning instructions in chapter 9 Care of the machine on page 65.

7.5.3 Manual input

The machine is equipped with a manual input 2 for *ground* coffee to prepare additional coffee beverages (e.g. mild coffee or decaffeinated coffee). To use the manual input, proceed as follows:

1. Open the manual input 2. The coffee grinders 1 are now switched off.

   The following message appears in the display::

   Insert ground coffee
   Press button!

2. Insert in the appropriate quantity of ***ground* coffee** for the brewing quantity required, using the measuring spoon (order no. 33 0742 4000) **(max. 20g)**.

   The following request appears in the display:

   Please close
   input opening!

3. Close the manual input 2 and press the appropriate beverage key 4. The desired beverage will now be prepared from the **ground coffee**. Quantity selection (see chapter 7.5.4Quantity selection on page 56) is *not* possible in this mode.

4. At the end of the brewing process the freshly prepared coffee beverage is ready.
   The used coffee grouts are collected in the built-in coffee grouts container 13.

5. If no beverage keys are pressed within 20 seconds of opening the manual input 2, the ground coffee that was inserted, is ejected into the grouts container and the machine is ready for operation again.

   Ready **11:21**
   Pre-sel 01 **20.04.**

7.5.4 Quantity selection

If you wish to prepare several cups *in sequence*, you can have every key repeat automatically up to **6 times**:

In this way you can prepare 6 x 2 = 12 beverages in succession by using quantity selection and pressing one of the beverage keys twice (two cup function).

Press the ⊕ key to select the required number of repeats, for example: 6 x . The following display appears:

Ready	11:21
Pre-sel 06	20.04.

Press the desired beverage key, e.g. Café Crème twice quickly in succession (two cups).

2 Café Crème	11:21
Pre-sel 06	20.04.

Six brewing cycles are now performed one after the other. When brewing is complete, the display again shows:

Ready	11:21
Pre-sel 01	20.04.

Remember to place a fresh cup under the combination spout 6 in time. The quantity selected can be altered while brewing is in progress by pressing the ⊕- or ⊖ keys.

7.6 Hot water dispensing

⚠ **Caution!**
Scalding hazard in the vicinity of the hot water spout 12.

Hot water can be dispensed in three different ways via the hot water spout 12:

Measured quantities:
Dispensing starts automatically when the hot water key 11 is pressed and stops automatically after a predefined quantity has been dispensed.

Start-stop function:
Pressing the hot water key 11 starts the dispensing process and pressing it again stops it.

Free flow:
Dispensing continues for as long as the hot water key 11 is pressed.

The preferred mode is set by your WMF customer service personnel, according to your requirements.

Note: It is *not* possible to dispense hot water and coffee at the same time.

7.7 Coffee grouts container

The used coffee grouts are collected in the coffee grouts container 13 inside the machine. The grouts container has a capacity of approx. 60 brews.

The display 8 draws attention to a full grouts container 13
If the coffee grouts container is almost full,
the following alternating message appears in the display:

Please empty grouts container!

Ready 11:21
Pre-sel 01 20.04.

When this message appears, a further 5 brews (approx.) are possible before coffee dispensing is blocked.

Locked 11:21
20.04.

Remove the coffee grouts container 13 and empty it. The following message appears in the display 8:

Please re-insert grouts container!

Replace the empty grouts container 13. The following message appears in the display 8:

Grouts container empty?
Yes/ENTER No/EXIT

Press ENTER to confirm if you have emptied the coffee grouts container 13 or press EXIT if you have merely checked the level in the container.

If you press ENTER to confirm, the coffee grouts container 13 must have been removed from the machine **for at least 5 seconds**, otherwise the confirmation of emptying (ENTER) will not be accepted.

The following message then appears in the display:

Grouts not emptied
– Please empty! -

If this message appears, the coffee grouts container 13 must be removed from the machine again for at least 5 seconds and emptied.
If the coffee grouts container 13 is removed, the following message appears again:

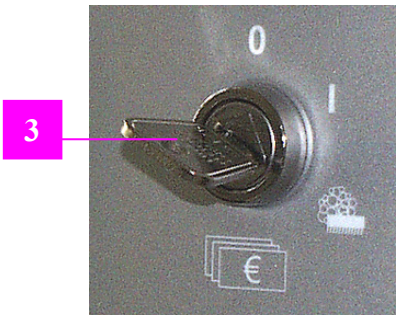
Please re-insert grouts container!

☞ **Important!**
Always empty the coffee grouts container 13 before replacing it.
Replacing the coffee grouts container 13 without emptying it will dirty the machine and can cause damage to the machine.

If your WMF Bistro e*asy* coffee machine has been set to empty mode **"R"** by WMF customer service, the following differences apply:

If the following display 8 appears, turn the key switch 3 to " ".

Please empty grouts container!



Now empty the coffee grouts container 13. The following message appears in the display:

Please re-insert grouts container!

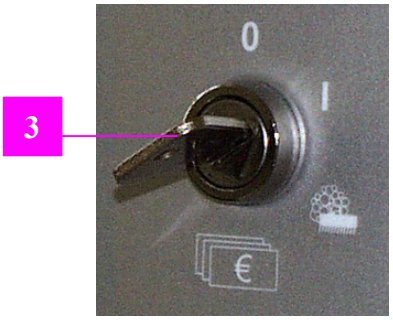
Replace the empty container 13. The following message appears in the display 8:

Grouts container empty?
Yes/ENTER No/EXIT

Press ENTER to confirm if you have emptied the coffee grouts container 13 or press EXIT if you have merely checked the level in the container.
On pressing ENTER to confirm, the following message appears:

Turn key switch to "I"!

Turn the key switch 3 back to position **"I"**.



The machine is ready again.

Important!
In this mode, in key position **"I"**, the confirmation that the coffee grouts container has been emptied cannot be registered. ENTER or EXIT cannot be pressed.

The following message will still appear in the display 8 even though the coffee grouts container 13 has been removed and emptied as directed:

Please empty grouts container!

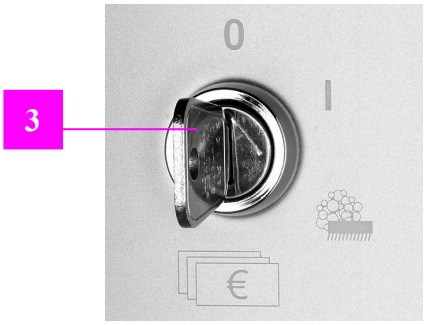
Turn the key switch 3 to “ ” and press ENTER to confirm that the coffee grouts container 13 has been emptied.

Then turn the key switch 3 back to position **“I”**. The machine is ready again.

7.8 Display of quantities dispensed

With the key in position “ ” the quantities dispensed for every beverage key can be displayed.

1. Turn the key switch 3 to position “ ” (Accounting).



The display shows the following:

Accounting...	/ENTER
	[Set/->]

2. Press the ENTER key to enter the accounting program.

3. You can call up the quantities for each beverage by pressing the beverage keys 4 :

1 Espresso	001895
	/EXIT/->

2 Espresso	001092
	/EXIT/->

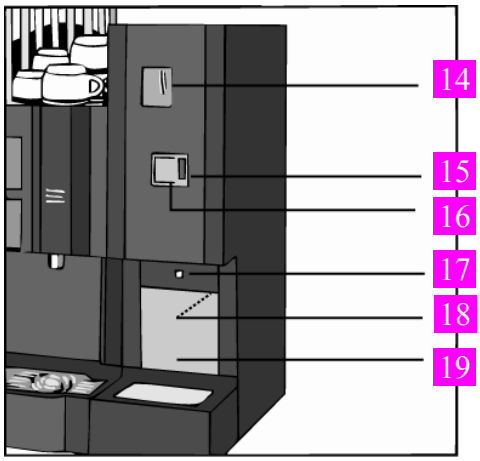
1 Café Crème	010277
	/EXIT/->

4. Pressing the key allows you to reset the quantity displays to **“0”.**

5. EXIT takes you to the initial menu.

7.9 Sales systems

COIN CHECKER



The WMF Bistro e***asy*** can be fitted with a coin checker for self-service operation. The coin checker is switched on by a switch 18 inside the coin box. Coins may be inserted when the "**ON**" lamp 17 is lit. The "**ON**" display on the coin checker is illuminated when the checker is switched on and there is a sufficient amount of ground coffee.

If the coin checker is switched off, beverages can be dispensed free of charge.

The coins or tokens inserted into the coin checker (coin slot 14) are collected in the lockable coin box 19.

The coin checker can be set to various selling prices. If the coin checker malfunctions, press the coin return button 15. The cash or tokens can then be removed from the coin return chute 16. If beverages cannot be dispensed, the coin slot is blocked and the **"ON**" indicator 17 is turned off.

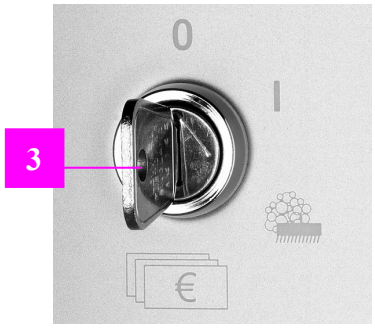
COIN CHANGER

See the separate instructions for operation and programming of the coin changer.

The coins or tokens inserted into the coin changer are collected in the lockable coin box.

7.10 Switching off the machine

Important!
Daily cleaning **must** be carried out before switching off the machine (see 9.1 Daily cleaning on page 65).



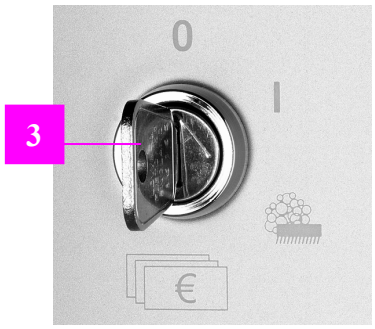
Turn the key switch 3 to position "**0**" (Off).

Important!
After switching off the machine, the **main shutoff valve** on the water supply line must be closed and the **main power switch** to the machine must be switched off.

8 Settings

Your WMF Bistro e***asy*** allows you to change and set the milk froth quality, the quantity of ground coffee and the brewing quantity individually.

1. Turn the key switch 3 to position "€" (Accounting).



The display shows the following:
The > key calls up the setting program.

Accounting...	/ENTER
	[Set/->]

2. Press the ENTER key to enter the setting program.

Set/Select...	ENTER
[Info <-/]	[Acc./->]

3. By pressing the < key you can check the machine maintenance status and the state of the water filter, if fitted.

Further information on this can be found in chapter 10 Error messages and displays on page 71.

8.1 Setting the milk froth quality

Pressing the ENTER key takes you into the setting program:

Select Froth Quality
/ < / > / ENTER/EXIT

Use the < / > keys to choose between “Set froth quality” and “Set quantities” in the setting program.

Pressing the ENTER key takes you into the milk froth setting program and the following message appears in the display:

Froth Quality	1...16
fine/- 009	coarse/+

Press the ⊕ / ⊖ keys to set the milk froth quality individually between 1-16.

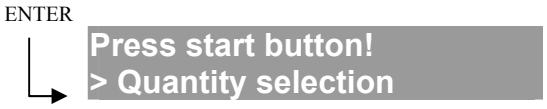
- ⊖ Milk froth is finer
  → less froth volume
- ⊕ Milk froth is coarser in texture
  → more froth volume

Milk froth dispensing can be activated by pressing the ENTER key for 3 seconds. The set value can be altered while froth dispensing is taking place. This process stops automatically after 20 seconds or it can be stopped by pressing the EXIT key.
Once you have reached the desired result, turn the key switch 3 to position “**I**” to store the new value.

8.2 Setting quantities

Use the < / > keys to choose between froth quality and quantities in the setting program.

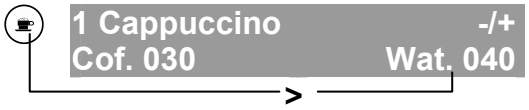
Pressing the ENTER key takes you into the quantity setting program.



Press the beverage key 4 corresponding to the setting you wish to change (e.g. 1 cup Espresso):

The display flashes to show you which values you can change in this setting. Press the ⊕ / ⊖ keys to make the changes. On reaching the required value, press the > key to move to the next value to be set.

If you press the Cappuccino key for example, the display shows:



The coffee value will flash. After changing that value, press the > key to change the water value.

Press the > key again and the display shows:

Once this value is set to your requirements, follow the same procedure with each beverage key in turn.
e.g. hot water:

After you have made all the required changes, turn the key switch to position **"I"** to store all the new values.

9 Care of the machine

9.1 Daily cleaning

Daily cleaning of the coffee machine is very important in order to ensure correct operation of the machine and optimum coffee quality. Accordingly, **26 hours after switching on the machine**, a message will appear in the display reminding you to carry out the daily cleaning program.
To ensure the cleaning program is carried out, after a further 24 hours the machine will automatically halt beverage dispensing if the cleaning program has not yet been run.
In this case the cleaning program must be run in order to operate the machine again.
If the machine is switched off without cleaning after brewing and if more than 26 hours have elapsed since it was last cleaned when it is switched on again, then the machine will remain blocked after warming up.
The cleaning program **must** be run before the machine can be operated again.

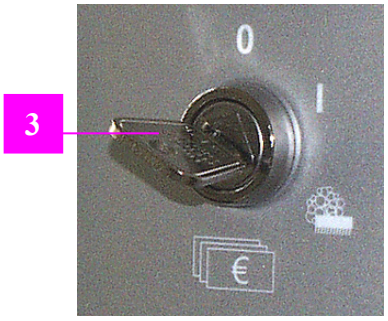
Caution!
There is a scalding and burning hazard in the area of the combination spout 6. In particular, take care not to press any beverage keys 4 when the combination spout has been removed and not to run the cleaning program.

Caution! Health hazard!
Follow the **precautions on the pack** when using the cleaning product. The cleaner is corrosive. Cleaning fluid flows out of the combination spout 6 while cleaning is taking place.

9.1.1 Cleaning the machine

Only WMF special cleaning tablets (order no. 33.0681.1000) should be used to clean your WMF Bistro e***asy***.

Turn the key switch 3 to position (cleaning).



The following message appears in the display::

Clean>Machine / ENTER
Milk frother /+

Press the ENTER key to start the automatic cleaning program. The display then shows the individual steps:

ENTER **Please empty grouts Container! / ENTER**

ENTER **Please re-insert Grouts container!**

Position container under spout / ENTER

ENTER (This display only appears when the machine is not connected to a drainage pipe.)

Insert Cleaner! / ENTER

ENTER **Please close Input opening**

➔The cleaning program runs.

☞ **Caution!**
Hot water runs out of the combination spout 6 during cleaning. Beware scalding and burning hazard.

While the cleaning program is running (duration approx. 5 minutes), the display shows the following:

CAUTION! CLEAN CYCLE
-- NO ACCESS --

If your machine is dirtier than average, the WMF coffee machine will detect this. A request to restart cleaning appears in the display:

-> Machine OFF / ON
Start cleaning new!

Run the automatic cleaning program again. See 9.1.1 Cleaning the machine on page 66.

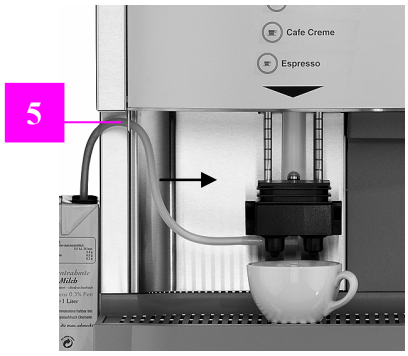
9.1.2 Cleaning the combination spout

☞ **Important!**
For hygienic reasons all surfaces which come into contact with milk must be thoroughly cleaned at least once a day.
In addition, the milk intake hose should be replaced at regular intervals.

To clean the combination spout:

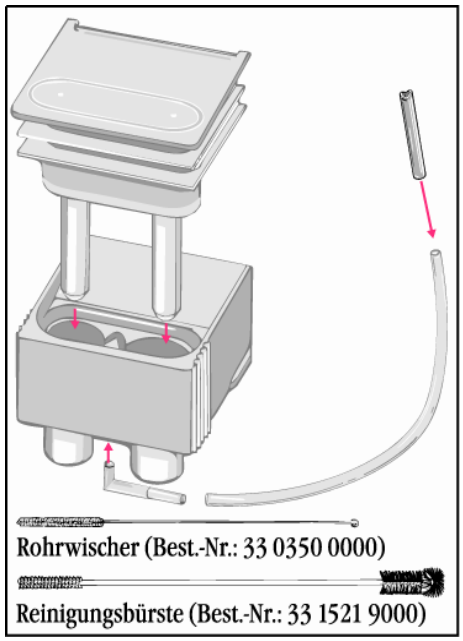
1. First detach the milk intake hose from the combination spout 6. Then remove the combination spout 6 by pressing on the release lever at the back of the combination spout and pulling it towards you.

2. Remove the milk intake hose by pulling it all the way through the hose device 5 towards the combination
spout 6.



3. Clean the connector to which the combination spout 6 was fitted with a damp cloth.

4. Dismantle the combination spout 6 and clean it thoroughly under running warm water (until the water runs clear).



5. Clean the ducts using the pipe cleaner supplied (order no. 33 0350 0000) and the cleaning brush (order no.
33 1521 9000).
6. Next, place **all** loose parts (including the pipe cleaner, cleaning brush, milk intake hose, nozzle and connector) in a cleaning solution **for at least 5 hours**. To prepare the cleaning solution, place 5 ml WMF special cleaner (order no. 33 0683 6000) from the measuring bottle in a container with 0,5 l of hand-hot water and mix the solution. **The parts must be completely covered by the cleaning solution.** After this time, the parts are sterile. Please take care not to introduce any new germs during the steps that follow.

7. Rinse the parts thoroughly under running (preferably warm) water.

8. Re-assemble the combination spout 6 and re-attach it to the machine.

9. Now draw off one portion of hot water and turn the key switch to “ ”.

10. Hold the milk intake hose in the hot water and press the ⊕ key. This causes steam to flow, for a final clean.

Important!
Hot water will be flushed through the combination spout 6 for about one minute.

Then turn the key switch 3 back to position “**I**”.

Additional recommendations:

- If operational reasons do not allow time for step 6, we recommend purchasing a second froth head unit.

- It is advisable in any case and especially with low flowthrough or when using milk at room temperature, to carry out intermediate cleaning after four to six hours’ operation. This should be done as follows:

  Turn the key switch 3 to “ ”, prepare the cleaning solution as described in step 6 above (5 ml WMF special cleaner from the measuring bottle in a container with 0,5 l of hand-hot water), place the milk intake hose in the solution and press the ⊕ key. (Cleaning solution will be flushed through the combination spout for about one minute). Repeat the process twice with clean water and finally turn the key switch back to “**I**”.

- Never use milk remaining from the day before for frothing!

Foamer rinsing (optional):

☞ **Note:**
Foamer rinsing is **no substitute** for daily cleaning. You should still clean the coffee machine and the milk foamer every day.

Foamer rinsing involves rinsing the milk foamer with cold water, hot water and steam at an adjustable time interval after dispensing a milk beverage. This is done to remove milk residues. When 20 minutes (the time can be adjusted by WMF Customer Service) have elapsed since the last milk beverage was dispensed, foamer rinsing starts automatically:

1. Your WMF coffee machine display flashes:
   Caution! Foamerrinsing

2. The milk foamer is rinsed with cold water, hot water and steam.

The complete rinsing process takes about 15 seconds. Coffee dispensing is disabled during this time. If the set time happens to elapse while you are preparing coffee, foamer rinsing will start 15 seconds after the last beverage is dispensed.

☞ **Note:**
Ensure than no jugs or other containers are beneath the coffee spout while foamer rinsing is taking place. Do not reach under the combination spout.

9.2 General cleaning

When the machine has cooled down, clean the panels and drip tray with a damp cloth and then rub dry with a fine wool or chamois cloth. Avoid abrasive cleaning powders as these can cause scratches.

For care of the metal panelling parts we recommend:
Matt surface: WMF Purargan® forte

Order numbers for the WMF care product range:

Special cleaner for milk frother
Order no. **33 0683 6000**

Purargan forte
Order no. **14 2831 9990**

Pipe Cleaner
Order no. **33 0350 0000**

Special Descaling Powder
Order no. **33 0680 8000**

Special cleaning tablets
Order no. **33 0681 1000**

Cleaning brush
Order no. **33 1521 9000**

10 Error messages and displays

10.1 Error messages

☞ The error messages listed below can and must only be cancelled by **WMF customer service personnel.**

Your WMF BISTRO has a built-in diagnostic program. Any errors occurring will appear in the display 8. However, the following error messages may also be due to a power failure. If an error occurs in normal operating mode, an error message therefore appears in the display the first time the error F1-F5 occurs.

Display e.g.:

Please therefore switch the machine off and on again before taking any further action.

If the error occurs again, the display indicates:

Please contact your local WMF customer service office. To assist with rapid fault repair, inform the service technician of the **fault number** displayed (e.g. F1).

10.2 Error messages for the operator

☞ The error messages described below can be cancelled by the operator.

Fault! [FM] -> Machine OFF / ON! NO WATER 11:21 PRESSURE 20.04.	Open the water supply line.
Refill Coffee beans left!	The message disappears automatically when the container is filled. *
Refill Coffee beans right!	The message disappears automatically when the container is filled. *
Please close Input opening!	Manual input chute 2 is open – please close.

* This message only appears on machines with built-in light barriers.

Please empty grouts Container /ENTER	Please empty grouts container (see 7.7 Coffee grouts container page 58).
Please re-insert Grouts container!	The message disappears automatically when the container is re-inserted.
Please proceed Cleaning cycle	The message disappears automatically when cleaning is carried out.

10.3 Information for the operator

☞ Please bear in mind that this is a professional commercial coffee machine. A machine of this type requires regular maintenance by our WMF Customer Service.
The maintenance interval depends on how heavily the machine is used, but maintenance should be carried out at least once a year.

The displays listed below inform the operator of certain operating conditions.

READY 11:21 Pre-sel 01 20.04.^	The machine is ready and heating"^" is switched on.
LOCKED 11:21 20.04.^	This display always alternates with a "message for the operator".
Maintenance! Call customer service	This display appears if the maintenance period is exceeded or the set number of brews after switching on is exceeded. It alternates with the "Warm up" message.
Filter Exchange! Call customer service	This display appears when the set litre value for the WMF water filter is reached after switching on. It alternates with the "Warm up" message.

You can check the date that maintenance is due and the brewer counter reading on your WMF BISTRO or the state of your WMF water filter at any time.
Turn the key switch 3 to position "€" (Accounting) and press the
> key followed by the < key. The following display appears for four seconds:

Info Mainten. 12.2001. 006347/025000 brew.	Next maintenance due in December 2001. The brewer requires maintenance after 25,000 brews. The total completed so far is 6,347 brews.

If a water filter is fitted and the filter replacement display has been activated by WMF customer service, the following message will then be displayed for four seconds:

Info Filter Exchange 01512 / 02500 Litres	The WMF water filter should be replaced once 2,500 litres of water have been processed. The total so far is 1,512 litres.

☞ Note: Delaying filter replacement causes scaling of the machine and hygiene problems.

11 WMF customer service

WMF's comprehensive service network allows every area to be reached in a short period of time. Our personnel are experienced experts and carry special tools and the original spare parts required at all times, so that malfunctions can be remedied on the spot.

In order to ensure regular inspection of your machine, we recommend that a regular machine maintenance schedule be arranged with your local WMF service engineer.

12 Liability

WMF will be liable as follows for justified defects of quality:

All products or services that exhibit a defect of quality within the statutory period of limitation shall at the option of WMF be repaired or replaced free of charge if the cause of the defect of quality occurred before the passing of risk.

Claims for defects of quality become statute-barred in twelve months. The period commences at passing of risk. The above periods do not apply if longer times are prescribed by law.

If commissioning of the machine is delayed by more than four weeks for reasons for which WMF is not responsible, the warranty period commences four weeks after delivery of the machine to the customer.

The customer must notify WMF promptly in writing of any defects of quality. Replaced parts become the property of WMF.

In all cases, WMF shall first be given an opportunity of subsequent performance within an appropriate time. The customer shall place the subject of the complaint at WMF's disposal.

No warranty applies in respect of:

- All parts subject to natural wear and tear. These include seals, ink ribbons and portioners;
- Defects due to the effects of weather, scaling, chemical, physical, electrochemical or electrical influences not attributable to any fault of WMF;
- Failure to use a water filter even though local water conditions require the use of a water filter and defects are thereby caused. The customer is always notified in the order acknowledgement if use of a water filter is necessary;
- Defects due to failure to follow the instructions for the use, maintenance and care of the machine (e.g. WMF operating and maintenance instructions as specified in the instructions for use/operator's manual for the particular coffee machine model);
- Defects due to improper or incorrect use, failure to use WMF original parts or defective installation by the customer or third parties or defective or negligent treatment, or the consequences of modifications or repairs carried out improperly and without our consent by the customer or third parties.

Claims for damages on the part of the customer, on any legal ground, in particular based on non-observance of duties arising from the relationship under the law of obligations and tortious act are excluded.

13 HACCP cleaning concept

Dear Customer,

Our aim in providing this customer information is to assist you in complying with the statutory food hygiene regulations relating to milk beverages as they apply to WMF coffee machines.

The German food hygiene ordinance dated 5th August 1997 places a legal obligation on you to ensure that your customers are not exposed to any health hazards due to consuming foods supplied by you.

The **HACCP** (**H**azard **A**nalysis **C**ritical **C**ontrol **P**oints) **concept** introduced by these regulations requires you to carry out a hazard analysis of your business. The aim of this analysis is to identify hazard points relating to food hygiene and remedy them. Monitoring and if necessary testing procedures have to be established and implemented to this end.

If properly installed, maintained, cared for and cleaned, WMF coffee machines fulfil the conditions of the above mentioned requirements. **If the machine is not properly cared for and cleaned**, dispensing of milk beverages, even from WMF coffee machines, becomes a **hazard point** from a food hygiene point of view.

Please therefore bear the following points in mind when planning your HACCP concept:

Disinfect your milk system once a day
It is essential to follow the operating instructions with regard to cleaning the milk dispensing system. That ensures your system is as sterile as possible at the start of operation.

Start up each time with a fresh pack of cooled long-life milk
Long-life milk in its original packaging is free from harmful germs as a rule. Never start working with a milk pack which has already been opened. When opening the fresh milk pack, it is important to ensure absolute cleanliness. Otherwise dirty hands, scissors or knives can introduce germs as soon as the pack is opened.

Keep the milk cool
At the start of operation the milk should be at fridge temperature (approximately 6 – 8 °C). The warmer the milk, the faster germs can multiply.

- Cooling is not necessary, provided the pre-cooled fresh milk is used up within 3 hours maximum (equivalent to about 15 cappuccinos from 1 litre of milk, depending on the machine setting). The milk does not warm up to a critical level during this time.
- If your milk consumption is less than this, the milk should be cooled while in use. WMF AG offers various options for this purpose. The same principle applies however, the milk must be pre-cooled. Cooling warm milk takes some time and should therefore be done before the milk is opened. Always keep a “spare” unopened pack of milk in the WMF cooler or take a fresh pack from the cold storage room or fridge.
- If it is not possible for you to cool the milk during operation and your milk consumption is very low, intermediate cleaning should be carried out at least every time the milk pack is changed (see operating instructions).

HACCP cleaning concept

Use only <u>cooled</u> long-life milk otherwise health hazards, due to micro-bacteria, cannot be ruled out.

Cleaning steps:

1. Run the fully automatic coffee machine cleaning program and empty the grouts container
5. Clean the milk frother (leave in cleaning fluid for 5 hours)
6. Intermediate cleaning or change the milk frother after every 4 hours' operation (essential with low throughput and when using uncooled milk)
7. General cleaning of the machine, i.e. cleaning the panels, drip tray

Month ____ **Year** ____

Date	**Cleaning steps**						**General cleaning**	**Signature**
	1	**2**	**3**				**4**	
			Time					
1.								
2.								
3.								
4.								
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Date	**Cleaning steps**						**General cleaning**	**Signature**
	1	**2**	**3**				**4**	
			Time					
17.								
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